



Catering + Events

## APPETIZER LIST

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| <b>Cheese and fruit display</b> domestic and imported cheeses, crackers and fresh seasonal fruits and berries, displayed on a beautiful framed mirror                   | 4.00 per person |
| <b>Brie en Croute</b> whole French brie wheel wrapped in puff pastry with apricot preserves and toasted almonds. Baked and served warm with crackers                    |                 |
| small(serves 15-20)   | 38.00           |
| large (serves 35-50)  | 70.00           |
| <b>Shrimp Cocktail</b> lime-cilantro marinated shrimp with tangy cilantro cocktail sauce, served on ice   | 1.25/piece      |
| <b>Spinach Cream Cheese Toasts</b> spinach cream cheese spread with onions, on bite size toast  | .75/piece       |
| <b>Spinach Cream Cheese Display</b> spinach cream cheese dip served in a bread bowl with French bread slices (serves 15-20)   | 24.00           |
| <b>Tomatoes Caprese</b> bocconcini mozzarella with grape tomatoes and fresh basil, drizzled with balsamic vinegar reduction   | 1.25/piece      |
| <b>Shrimp Brochette</b> bacon wrapped shrimp brushed with sweet jalapeno jelly  | 1.25/piece      |
| <b>Crostini</b> toasted sliced baguette topped with tomato, cucumber and red onion relish, melted mozzarella and black olive slice, with a drizzle of basil vinaigrette | 1.50/piece      |
| <b>Asparagus</b> wrapped in prosciutto and drizzled with roasted sweet pepper vinaigrette   | 1.25 / piece    |
| <b>Chicken Satay</b> with sweet jalapeño jelly and peanut dipping sauces  | 1.25 / piece    |
| <b>Chicken Croustades</b> phyllo pastry shell filled with chopped chicken and a mango salsa   | 1.00/piece      |
| <b>Crab Cakes</b> with rémoulade sauce  | 2.00/piece      |
| <b>Quesadillas</b> an assortment of: chicken, baby shrimp, and spinach-mushroom. Served in wedges with sour cream and pico de gallo on the side                         | 1.00/piece      |
| <b>Buffalo Chicken Bites</b> with celery slices, served on contemporary picks with blue cheese dipping sauce  | 1.25/piece      |
| <b>Ahi Tuna Crisp</b> wonton crisp spread with avocado cream and topped with ribbons of sesame marinated ahi tuna   | 2.00/piece      |
| <b>Beef Rolls</b> soy marinated bite size beef slices wrapped around scallions with a touch of horseradish cream  | 2.00/piece      |



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| <b>Tapenade Display</b> olive tapenade and tomato basil relish served with baguette crostini   | 1.00/person  |
| <b>Guacamole</b> homemade chunky guacamole with diced tomatoes, red onion and cilantro, served with corn tortilla chips  | 2.25/ person |
| <b>Spring Rolls</b> small, assorted chicken, shrimp and vegetable spring rolls with sesame dipping sauce   | 1.50/piece   |
| <b>Mushroom Crostini</b> sautéed cremini, shiitake and button mushrooms on toasted crostini with blue cheese and basil vinaigrette   | 1.50/piece   |
| <b>Sugar Snap Peas</b> sautéed in light garlic olive oil with black sesame seeds and served on a bamboo skewer   | 1.00/piece   |
| <b>Cheviche</b> in season white fish marinated in lime juice, with red onion, tomatoes, cilantro and fresh serrano peppers with a hint of cumin and oregano. Served with corn tortilla chips | 2.00/pp      |
| <b>Fajita Tacos</b> assorted petite beef and chicken tacos with pico de gallo and sour cream   | 1.50/piece   |
| <b>Texas Caviar</b> cilantro flavored black bean salsa served in croustade shells  | .75/piece    |
| <b>Crab Dip Toasts</b> Crab dip spread on bite size toasts with tomato garnish   | 1.00/piece   |
| <b>Grilled Vegetable Display</b> zucchini, squash, carrots, red onions, eggplant and bell peppers grilled and drizzled with balsamic vinaigrette   | 3.00/person  |
| <b>Spinach and Feta Phyllo Rolls</b>   | 1.00/piece   |
| <b>Belgian Endive</b> with tzatziki sauce and tomato cucumber relish   | 1.25/piece   |
| <b>Melon and Prosciutto</b> bite size canteloupe with prosciutto and mint garnish  | .75/piece    |
| <b>Beef Tenderloin Crostini</b> thinly sliced, rare beef tenderloin on a toasted baguette slice with a dallop of horseradish cream   | 2.75/piece   |
| <b>Polenta</b> toasted and topped with thyme sauteed wild mushrooms  | 1.50/piece   |
| <b>Sweet Pea Blini</b> topped with sour cream and caviar   | 2.00/piece   |
| <b>Mini Pizzas</b> with assorted toppings - chicken, sun-dried tomatoes and pesto; shrimp, cilantro and melted brie; tomato, basil and mozzarella  | 1.50/piece   |
| <b>Sweet Pepper Pinwheels</b> roasted sweet bell peppers rolled with oregano-parmesan cream cheese   | .75/piece    |



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| <b>Wild Mushroom Triangles</b> warm pastry filled with sauteed cremini, shitake and button mushrooms                                   | 1.50/piece |
| <b>Sun-dried Tomato Palmiers</b> puff pastry filled with sun-dried tomatoes prosciutto and pesto                                       | 1.25/piece |
| <b>Beef Tenderloin Tips</b> in port wine sauce, over gruyere polenta   | 3.50/piece |
| <b>Chicken Croquetas</b> saffron-cilantro rice with achiote grilled chicken and manchego cheese, dredged in bread crumbs and pan fried | 1.50/piece |
| <b>Artichoke and Red Bell Pepper Croqueta</b> pan fried with cilantro rice   | 1.50/piece |
| <b>Garlic Shrimp Crostini:</b> baguette slice with garlic shrimp with smoked paprika   | 1.75/piece |
| <b>Chimichurri Skirt Steak</b> grilled and skewered skirt steak drizzled with chimichurri  | 2.00/piece |
| <b>Paella</b> 3 oz bit sized shrimp, sweet peas and red bell pepper tossed with saffron rice   | 2.75/piece |
| <b>Empanada</b> ground beef, raisins, sweet peas and potatoes baked in a sweet pastry  | 1.75/piece |
| <b>Fried Plantains</b>   | .75/piece  |
| <b>Sauces:</b>   |            |
| <b>Cilantro Sour Cream</b>   | 6.00/pint  |
| <b>Chipotle Sour Cream</b>   | 6.00/pint  |
| <b>Chipotle Aioli</b>  |            |
| <b>Aioli</b> garlic mayonnaise   | 6.00/pint  |
| <b>Chimichurri</b>   | 10.00/pint |
| <b>Cocktail Sauce</b>  | 10.00/pint |
| <b>Peanut Sauce</b>  | 8.00/pint  |
| <b>Cilantro Jalapeno Jelly</b>   | 8.00/pint  |